

GERMAIN ARENA



Meeting & Banquet Spaces

2008-2009

***Big Cypress Club
Olde Florida Room
Breakaway Sports Pub
TIB Terrace
Concourse
Arena Floor***

Food and Beverage Department

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GERMAIN ARENA

We at Germain Arena are in business to provide you, our valued guest, with comfortable surroundings and a consistent service delivered in a friendly, responsive and professional manner.

In the following pages, we present you with our meeting and banquet facilities, room rates, and samples of available menus. Individual items of the menu can be added, changed, and/or deleted to suit taste and/or your budget. Should you have any special requests, our Executive Chef along with our Catering team, are here to assist you with suggestions, ideas and the detailed planning of your function.

*Our facilities also offer **Wireless High-speed Internet** to accommodate your corporate needs. Upon request, we can also provide you with a large screen, microphone, and a podium.*

We personally would like to invite you to take a tour of our facility and discuss the wonderful options we have to offer. Please feel free to give us a call and schedule an appointment at your convenience. We look forward to working with you.

Sincerely,

***Collette McCormick**
Food and Beverage Administrator
& Catering Manager
Tel. (239) 948-7825 x 1309
Fax (239) 948-5391*

***Amy Dickson**
Catering Manager
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Room Rental for Catered Events

Rental includes one (1) server.

<i>Big Cypress Club</i>	<i>\$150/ half day rate</i>
<i>Olde Florida Room</i>	<i>\$100/half day rate</i>
<i>Concourse</i>	<i>Pricing will vary</i>
<i>Arena Floor</i>	<i>Pricing will vary</i>

<i>Rooms</i>	<i>Square Feet</i>	<i>Theatre</i>	<i>Classroom</i>	<i>U Shape</i>	<i>Stand-up Reception</i>	<i>Seated Dining</i>
<i>Olde Florida Room</i>	<i>2,150</i>	<i>175 pp</i>	<i>75 pp</i>	<i>30 pp</i>	<i>200 pp</i>	<i>90 pp</i>
<i>TIB Terrace</i>	<i>2,775</i>	<i>N/A</i>	<i>N/A</i>	<i>N/A</i>	<i>200 pp</i>	<i>80 pp</i>
<i>Big Cypress Club</i>	<i>3,275</i>	<i>N/A</i>	<i>70 pp</i>	<i>N/A</i>	<i>145 pp</i>	<i>130 pp</i>

Catering Terms and Conditions

- ◆ *Germain Arena requires a 25 person minimum and \$10/person minimum food order. Functions under the 25 person minimum will require an additional charge of \$2.00/person.*
- ◆ *Due to Health Department regulations, any food or beverages left after an event shall not leave the property. IN addition, no prepared foods or beverages are allowed on the premises with the exception of Wedding cakes.*
- ◆ *Our State Alcohol Licensing does not allow for outside Alcoholic Beverages to be brought into or taken out of our Arena.*
- ◆ *A signed contract will ensure that all agreed upon requirements are stated. Verbal agreements are not valid. A deposit, credit card or corporate check is required with a signed contract to confirm a booking.*
- ◆ *Pricing is subject to change due to industry food pricing fluctuations. We will honor pricing on all "booked" events with deposits.*
- ◆ *Cancellation within 2 weeks of scheduled events will require full payment of event charges.*

~Catering Beverage Selection~

Bar Set Up Fee:

\$50

When requesting alcoholic beverage service at a function, there will be one set up fee for every 50 people.

Beverage Pricing:

HOST BAR

CASH BAR

<i>Domestic Beer (12 oz.)</i>	<i>\$4.00/bottle</i>	<i>\$4.00</i>
<i>Domestic Case</i>	<i>\$75.00</i>	<i>N/A</i>
<i>Domestic Beer (16 oz.)</i>	<i>\$5.00/Plastic bottle</i>	<i>\$5.00</i>
<i>Imported Beer (12oz.)</i>	<i>\$5.00/bottle</i>	<i>\$5.00</i>
<i>Imported Case</i>	<i>\$100.00</i>	<i>N/A</i>
<i>Kegs (Domestic draft)</i>	<i>\$175.00/keg</i>	<i>N/A</i>
<i>House Wine (red or white)</i>	<i>\$5.00/glass</i>	<i>\$5.00</i>
<i>(Walnut Crest)</i>	<i>\$35.00/bottle (1.5 liter)</i>	<i>N/A</i>
<i>Call Liquor</i>	<i>\$5.75/drink</i>	<i>\$5.75</i>
<i>Premium Liquor</i>	<i>\$6.75/drink</i>	<i>\$6.75</i>
<i>Soda</i>	<i>\$2.00/person</i>	<i>\$2.00</i>
<i>Case of Soda (24pack)</i>	<i>\$25.00</i>	<i>N/A</i>
<i>Bottled Water</i>	<i>\$2.50/person</i>	<i>\$2.50</i>
<i>Case of Bottled Water (24)</i>	<i>\$40.00</i>	<i>N/A</i>
<i>Coffee/Hot Tea Service</i>	<i>\$1.50/person</i>	<i>\$2.00</i>
<i>Juice</i>	<i>\$3.00/person</i>	<i>\$3.00</i>
<i>Iced Tea Urn</i>	<i>\$40.00</i>	<i>N/A</i>

- *A 6% Florida Sales Tax and 18 % Service Charge will be added to all Food and Beverage invoices. For your guests' convenience, Cash Bar pricing includes Tax.*
- *Host Bar additional Gratuity appreciated.*

Breakfast Menu

25 Person Minimum

“Continental Breakfast”

*Fresh Assorted Donuts or Danishes, and Bagels with Cream Cheese, Butter, and Jellies
Sliced Fresh Seasonal Fruit Platter, Freshly Brewed Regular and Decaffeinated Coffee, Hot
Tea, Cranberry & Florida Orange Juices*

\$7.95/person

“Breakfast Buffet”

*Choose One Egg Entrée, One Breakfast Meat, One Potato side, and Two Bakery Selections.
Buffet comes with Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea, Cranberry &
Florida Orange Juices*

\$10.95/person

Eggs:

*Basic Scrambled
Scrambled Eggs w/ Cheese
Ham and Egg Casserole
Egg & Sausage Strata*

Breakfast Meats

*Bacon
Sausage Links
Sausage Patties
Ham Patties*

Potatoes:

*Home Fried Potatoes
Potato Pancakes (w/ Apple Sauce & Sour Cream)
Potatoes O'Brien*

Bakery:

*Bagels, English Muffins,
Danishes or White and
Wheat Breads*

Add any of the following items to your Buffet:

*Fresh Bakery Donuts.....\$ 21 Per Dozen
Assorted Mini Muffins.....\$ 15 Per Dozen
Assorted individual yogurts.....\$ 33 Per Dozen
Seasonal Fruit Tray.....\$ 90 Per Tray
Breakfast Meats (Bacon, Ham or Sausage)\$ 65 Per Pan
French Toast or Pancakes with Warm Maple syrup.....\$ 45 Per Pan
Biscuits and Sausage Gravy.....\$ 50 Per Pan
Cold or Hot Cereal with Milk.....\$ 50 Per Station
Smoked Salmon\$ 90 Per Tray
Corned Beef Hash.....\$ 65 Per Pan*

*Brunch options with Carving Stations are available. Please feel free to discuss with your catering
manager.*

****Luncheon Buffets****

“The All American”

***Grilled Cheeseburger & Jumbo Hot Dog
wrapped in Bakery Fresh Buns
Relish Tray of Lettuce, Tomato, Onions & Pickles
Choose (1): Barbecue Baked Beans, Homemade Potato Salad
or Creamy Coleslaw
Warm Apple Crisp w/ Whipped Cream Topping
Iced Tea, Assorted Coke Products
OR
Complete Coffee Station
\$11.95/ person***

“The Soup & Salad Bar”

***Homemade Soup du Jour
Tossed Mixed Greens w/ Two Dressings
Assorted Vegetable and Cheese Toppings
Choose (1): Albacore Tuna Salad, Chicken Pecan Salad or Southern Egg
Salad Bowl
Italian Style Pasta Salad
Soft Dinner Rolls & Butter
Big Bakery Cookie & Fudge Brownie Tray
Choose (1): Iced Tea, Assorted Coke Products
OR
Complete Coffee Station
\$13.95/ person
\$1.00/person extra charge for cream based soups*

***To preserve quality and freshness, Prices are based upon a 2 hour Buffet Presentation.
Please apply all applicable tax and service charges.***

****Luncheon Buffets (cont.)****

"The Delicatessen"

Homemade Soup du Jour

Choose (2): Roast Beef w/ Cheddar, Baked Ham w/ Swiss, Roasted Turkey Breast w/ Swiss, Albacore Tuna Salad, Chicken Pecan Salad, Southern Egg Salad or Vegetarian Sub served on French loaves

Relish Tray

Choose (1): Homemade Potato Salad, Italian Style Pasta Salad, Tossed Salad or Creamy Cole slaw

Big Bakery Cookie and Fudge Brownie Tray

Choose (1): Iced Tea, Assorted Coke Products

OR

Complete Coffee Station

\$14.95/ person

*****\$1.00/person extra charge for cream based soups***

"The Southern Barbecue"

Choose (1): Pulled Pork Barbecue w/ Fresh Bakery Buns, or home style Breaded Chicken Sandwich With side of BBQ Sauce

Choose (1): Homemade Macaroni and Cheese, Cole Slaw, or Garden Salad with two dressings

Strawberry Shortcake

Iced Tea, Assorted Coke Products

OR

Complete Coffee Station

\$15.95/ person

*****Add \$1.50/person to include both entrees***

To preserve quality and freshness, Prices are based upon a 2 hour Buffet Presentation. Please apply all applicable tax and service charges.

****Luncheon Buffets (cont.)****

“The Napoli”

Traditional Caesar Salad

Dinner Rolls and butter

Baked Ziti with choice of Marinara or Hearty Meat Sauce

Choose (1): Sweet Italian Sausage with Roasted Peppers and Onions or

Chicken Breast Parmesan with Marinara Sauce

Homemade Cannoli with Sweet Ricotta Cheese and Chocolate Chips

Iced Tea, Assorted Coke Products

OR

Complete Coffee Station

\$16.95/ person

“The Boxed Lunch”

A Pre-packaged “ON-THE-GO” option to include:

Cold Garden Pasta Salad, bagged Potato Chips, Condiment packets, a Big

Bakery Cookie and Soft Drink or Bottled Water.

Choose (1): On a Soft Hoagie Roll OR Low Carb. Herb Wrap

- Slow Roasted Beef with Cheddar Cheese, Lettuce and Tomato***
- Honey Baked Ham with Swiss Cheese, Lettuce and Tomato***
- Roast Turkey Breast with Swiss Cheese, Lettuce and Tomato***
- Grilled Eggplant and Roasted Red Peppers, Caramelized Onions, Feta Cheese, Shredded Lettuce and Tomato***

\$10.95/ person

To preserve quality and freshness, Prices are based upon a 2 hour Buffet Presentation.

Please apply all applicable tax and service charges.

****Hors d' Oeuvre Menu****

Cold Hors d' Oeuvres

Items prepared to serve a minimum of 25 people

<i>“Bruchetta”</i>	<i>\$50.00</i>
<i>Chopped fresh tomatoes with garlic, basil and olive oil, served on fresh crisp French bread slices.</i>	
<i>“Vegetable Tray”</i>	<i>\$75.00</i>
<i>Fresh seasonal vegetables served with a Buttermilk ranch dipping sauce.</i>	
<i>“Fresh Seasonal Fruit Tray”</i>	<i>\$90.00</i>
<i>Freshly sliced seasonal fruits served with a sweet yogurt dip.</i>	
<i>“Cheese Tray”</i>	<i>\$100.00</i>
<i>Assorted cubed cheeses served with a variety of gourmet crackers.</i>	
<i>“Fruit and Cheese Tray”</i>	<i>\$125.00</i>
<i>Assorted cubed cheeses and freshly sliced seasonal fruit served with a variety of gourmet crackers.</i>	
<i>“Gourmet Meat and Cheese Tray”</i>	<i>\$125.00</i>
<i>Assorted Italian sausages and cheeses displayed with a variety of gourmet crackers.</i>	
<i>“Chilled Shrimp Platter”</i> <i>approx 40 pieces</i>	<i>\$135.00</i>
<i>Freshly steamed and peeled shrimp chilled and served on a bed of kelp, with a side of zesty cocktail sauce.</i>	

To preserve quality and freshness, prices are based upon a 2-hour buffet presentation.

Please apply all applicable tax and service charges.

****Hors d' Oeuvre Menu****
Cold Hors d' Oeuvres continued
Items prepared to serve a minimum of 25 people

“Pinwheel Platter” approx 50 pieces ***\$150.00***
***Sliced deli meats and cheeses wrapped in
light tortillas and cut into bite size pieces and
croissants stuffed with a Cajun seafood salad.***

“Sliced Tenderloin Tray” ***\$180.00***
***Thinly sliced medium rare tenderloin, served with
dinner rolls, tangy mustard and horseradish sauce***

To preserve quality and freshness, prices are based upon a 2-hour buffet presentation.

Please apply all applicable tax and service charges.

****Hors d' Oeuvre Menu****

Hot Hors d' Oeuvres

Items prepared to serve a minimum of 25 people

- | | |
|---|-----------------|
| <i>“Mozzarella Sticks”</i> <i>approx 50 pieces</i>
<i>Breaded mozzarella deep-fried and served with zesty marinara sauce.</i> | \$85.00 |
| <i>“Swedish Meatballs”</i> <i>approx 100 pieces</i>
<i>Freshly prepared mini meatballs served in light sour cream beef gravy.</i> | \$95.00 |
| <i>“Buffalo Chicken Wings”</i> <i>approx 50 pieces</i>
<i>Jumbo chicken wings deep-fried, served with your choice of buffalo sauces mild, medium, or hot, barbecue, or teriyaki. **served with Blue Cheese.</i> | \$95.00 |
| <i>“Mini Egg Rolls”</i> <i>approx 50 pieces</i>
<i>Stuffed with cabbage and sausage or cabbage and shrimp served with sweet and sour sauce.</i> | \$95.00 |
| <i>“Mini Chicken Quesadillas”</i> <i>approx 84 pieces</i>
<i>Chef's own recipe combining tender chicken blended with salsa and three cheese s on a flour tortilla wrap cut into bite size pieces.</i> | \$100.00 |
| <i>“Chicken Tenders”</i> <i>approx 30 pieces</i>
<i>Breaded chicken tenderloins deep-fried and served with barbecue and honey mustard sauces.</i> | \$100.00 |
| <i>“Spanikopita”</i> <i>approx 50 pieces</i>
<i>Spinach and cheese folded into a puff pasty triangle.</i> | \$110.00 |
| <i>“Pigs in a Blanket”</i> <i>approx 50 pieces</i>
<i>Mini hot dogs wrapped in puff pastry served with spicy mustard.</i> | \$110.00 |

To preserve quality and freshness, prices are based upon a 2-hour buffet presentation.

Please apply all applicable tax and service charges.

****Hors d Oeuvre Menu****
Continued

Items prepared to serve a minimum of 25 people

- | | |
|---|------------------------|
| <i>“Bacon Wrapped Scallops”</i> <i>approx 50 pieces</i>
<i>Fresh large Sea Scallops, hand wrapped then
baked with a sweet and smoky seasoning</i> | <i>\$150.00</i> |
| <i>“Crab Stuffed Mushrooms”</i> <i>approx 50 pieces</i>
<i>Homemade fresh button mushrooms stuffed with
succulent lump crabmeat.</i> | <i>\$150.00</i> |
| <i>“Clams Casino”</i> <i>approx 50 pieces</i>
<i>Fresh Clams drizzled with butter and fine herbs, broiled
and sprinkled with crispy bacon, served in the shell.</i> | <i>\$150.00</i> |
| <i>“Raspberry and Brie Puff Pastry”</i> <i>approx 50 pieces</i>
<i>Puff pastry triangle filled with rich Brie
cheese and fresh raspberry.</i> | <i>\$180.00</i> |

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Please apply all applicable tax and service charges.

****Dinner Buffets****

“Southern Supper”

Sweet Corn Chowder with Bacon or Garden Salad w/ two Dressings, or Cole Slaw

Down Home Barbecue Ribs

Choose (1): Southern Fried Chicken or Shrimp Creole

Oven Roasted Potatoes

Honey Glazed Carrots

Dinner Roll with butter

Strawberry Shortcake

With Whipped Cream Topping

Iced tea or Assorted Coke Products

And Complete Coffee Station

\$25.95/ person

“Dinner in Naples”

Traditional Caesar Salad

Minestrone Soup

Warm Mozzarella Bread Sticks

Sautéed Green Beans with almonds

Baked Ziti with choice of Marinara or Bolognese

Sweet Italian Sausage, Roasted Peppers, Onions Marinara

***Choose (1): Chicken Breast Parmesan, Eggplant Parmesan
or Chicken Marsala***

Choose (1): Homemade Cannoli or Assorted Cheese Cake

Iced Tea or Assorted Coke Products

And Complete Coffee Station.

\$26.95/ person

To preserve quality and freshness, prices are based upon a 2 hour buffet presentation. Please apply all applicable tax and service charges.

****Dinner Buffets (cont.)****

“Gulf Coast Seaside Supper”

***Marco Island Seafood Bisque
Tarpon Spring Greek Salad
Dinner Rolls with Butter
Chipotle Topped Crab Cakes
Cajun Shrimp Penne with Red Pepper cream sauce
Sautéed Green Beans with Tomato and Feta Cheese
Key Lime Tarts with Whipped Cream
Iced Tea or Assorted Coke Products
And Complete Coffee Station.
\$27.95/ person***

“The Executive”

***Choose (1): Homemade Soup Tureen or Chef Signature Salad
Assorted Dinner Rolls and Sweet Breads
Beef Tenderloin Medallions wrapped in bacon and topped with wild
mushroom, port wine sauce
Sour Cream and Chive Duchess Potatoes
Choose (1): Honey Glazed Carrots, Ratatouille, or Broccoli Casserole
Dessert Choose (1): Chocolate Raspberry Mousse or
Cheesecake with berry sauce
Iced Tea or Assorted Coke Products
And Complete Coffee Station.***

\$29.95/ person

****Add sautéed crab cakes for a “Surf and Turf” combo \$5.00/person.***

To preserve quality and freshness, prices are based upon a 2 hour buffet presentation. Please apply all applicable tax and service charges.

****Our Select Menu****

All entrees served with choice of soup or salad, fresh warm dinner rolls with butter, also includes choice of Ice tea, Assorted Coke products OR Complete Coffee station.

Entrée Selections

(Choice of one)

Chicken Breast Piccata

In Lemon Caper Sauce

Tender and moist chicken lightly breaded and delicately flavored with citrus and capers.

Stuffed Filet of Sole

Mild, white fish stuffed with lump crabmeat and covered with a cream bur blanc sauce.

Home Made House Specialty

Meatloaf

Our own down home recipe that satisfies those cravings for "mom's"...a moist beef loaf with caramelized onions, peppers, and spices.

Roast Turkey

Carved turkey breast piled over a sage stuffing with a side of cranberry sauce.

Pork Chops with Stuffing

Another house specialty, apple raisin stuffed inside meaty chops with pork gravy dressing.

Key West Tilapia

Also known as Hawaiian Sun Fish; this sweet, mild, white fish is sautéed and served with a tropical white wine sauce.

Hazelnut Encrusted Chicken

Pan seared chicken breast crusted with hazelnut pieces and oven roasted. Drizzled with a frangelica glaze.

"Old Fashion" Pot Roast

Slow roasted with sliced beef served with its own potatoes and vegetables.

Chicken Cordon Bleu

Chicken breast lightly breaded, stuffed with ham and Swiss cheese baked to golden brown served with a creamy white wine reduction.

Seared Beef Tips

Beef tips seared in a brandy cream sauce with cracked pepper.

***Your Choice of Potatoes or Pasta
and Selection of Seasonal Vegetables
to accompany your Entrée.***

Desserts

- *Warm Apple Crisp with Whipped Cream*
- *Supreme Carrot Cake*
- *Chocolate Layer Cake*
- *Big Bakery Cookie/Brownie Tray*
- *Strawberry Shortcakes*
- *Assorted Cheese Cake Tray*

\$22.95/person

**additional Entrée available for \$5.00/person on Select Menu only*

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